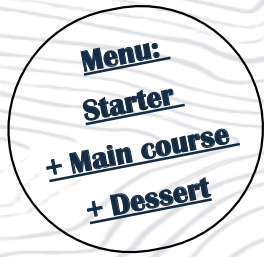


English Carte

Identité Menu - 38€



RATES TO THE CARTE BELOW

STARTER

Vinegared leek salad • perfect egg • sea urchin cream.

x

12€

Snacked black pudding • puff pastry • fig and butternut • red wine reduction.

x

13€

Pan-fried foie gras escalope • parsnip velouté with roasted hazelnut.

x

13€

Crab ravioli • gray shrimp • celery • lovage - lemon - sesame broth.

13€

THE MAIN COURSES

Fish of the auction (*Détail of the fish to the slate on the wall*) • roasted squash with seaweed • porcini cream.

x

24€

The plate of Koatériad* (*Détail of the 3 fish to the slate on the wall*)

24€

*It is the bouillabaisse of southern Finistère, served with 3 varieties of fish and/or molluscs.

The sauce: it is a fish soup base with Karigosse (*spice mix created by a pharmacist live in Morbihan*).

The filling: potatos, roasted carrot, seasonal vegetables.

x

Half duck breast (*cooked pink*) • rosemary potato croquettes • brown juice.

22€

x

Almost veal cooked at low temperature • artichoke mousseline • new potatoes • pine nut cream.

22€

ALL OUR DESSERTS

Exotic cabbage cracker • fresh fruit tartare • mango sorbet.

x

9€

Breton biscuit • warm apple compote - chouchen • tonka bean.

x

9€

Creamy dark chocolate and salted butter caramel tartlet • nibs • vanilla ice cream.

x

9€

Cheese plate • pickled pear • salad.

10€

We offer additional suggestions based on arrivals from our suppliers. (prices and details on the slate on the wall)

Menu:
Starter
+ Main course
+ Dessert



Vegetarian Menu - 31€

RATES TO
THE CARTE
BELOW

STARTER

Velouté and hazelnut parsnip chips • perfect egg with black garlic.

12€

MAIN COURSE

Goat cheese cannelloni • wilted spinach and cabbage • pine nut cream.

20€

DESSERT

The dessert is to be chosen from the list of those of the IDENTITY MENU (1st page).

Menu:
Starter
+ Main course
+ Dessert

Pleasure Menu - 55€

STARTER

Crab ravioli • gray shrimp • celery • lovage - lemon - sesame broth.

13€

MAIN COURSE

Lobster tail cooked in parsley butter • roasted squash with seaweed • porcini mushroom cream.

45€

DESSERT

The dessert is to be chosen from the list of those of the IDENTITY MENU (1st page).



up to 12 years

Children Menu

$\frac{1}{2}$ Starter + $\frac{1}{2}$ Main course **OR** $\frac{1}{2}$ Main course + $\frac{1}{2}$ dessert **14€**

$\frac{1}{2}$ Main course **12€**

$\frac{1}{2}$ Starter + $\frac{1}{2}$ Main course + $\frac{1}{2}$ dessert **16€**

TO CHOOSE FROM THE MENUS OF THE ADULTS:

VEGAN MENU, IDENTITÉ MENU AND LUNCH MENU (LUNCH).

Plates served in 1/2 servings

For the pleasure of your small mosses, the Chef offers them to eat like adults.

The interest for us is to solicit their curiosity by keeping in mind that they are the next generation and perhaps for some future great chefs?!

English Carte